

# Menu

## START

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caviar service - crème fraîche, potato variations

belgian osetra (50g) -65- beluga (50g) -110- white pearl (30g) -200-

bread, lemon cultured butter, jam, garlic spread -12-

niçoise salad, little gem, roasted tomato, compressed onion, egg, olive oil -18-

venison, pickled mushroom, black garlic, sunchoke -20-

crab fritter, relish, smoked cream, kelp -20-

quail, orange, szechuan, wild rice -18-

wild mushroom, goat cheese, polenta, sage -16-

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## MAIN

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scallop, pea puree, asparagus, beer crisp -49-

risotto, roasted corn, crème fraîche, dill -34-

grilled whole rainbow trout, celery root, piccata, chive -39-

pork belly, fresno honey, miso squash, napa cabbage -42-

wagyu bavette, potato pavé, mushroom, pickled little onion -59-

black bass, herb barley, beurre blanc, haricot verts -49-

smoked pork, cranberry gastrique, parsnip, rainbow chard -46-

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## SWEET

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chocolate crèmeux, squash, spiced mousse, crème fraîche -18-

orange semolina cake, olive oil icecream, pomegranate, goats milk yogurt -16-

sweet potato, vegan brûlée, chocolate oat crumble -16-

earl grey mousse, lavender icecream, lemon crumble, milk foam, lavender vanilla sauce -18-

pistachio semifreddo, orange polvorón, hibiscus -16-

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brought to you by -

Chefs - Aaron Miles, Brian Vargas, Ahaggar Juárez,  
Comis - Joni-gaye Willams, Stanislav Ivanov  
Service lead - Jeremy Patterson

